

## Fried Sweet Potato Pies

### For the Filling:

**2 LARGE SWEET POTATOES**

**1/4 CUP SALTED BUTTER OR MARGARINE**

**1/2 CUP SUGAR**

**1/4 TSP. CINNAMON (OPTIONAL)**

Bake sweet potatoes in oven, microwave, or air fryer until soft. Fork should penetrate very easy, and you should be able to squeeze sides of potato and the center feel soft and mushy.

### Biscuit Dough:

**1 1/2 CUPS SELF-RISING FLOUR (WHITE LILY)**

**4 TBSP. SALTED BUTTER OR SHORTENING**

**1/2 CUP MILK**

**COOKING OIL (I USE CORN OIL)**

**4 TBSP. SALTED BUTTER**

Blend flour and shortening with pastry fork or cutter until shortening/butter is pea size. Add milk. Place dough on floured surface, knead 8-10 times. Roll out very thin (about 1/8"). Use bottom of rotary sifter to cut out round circles of dough.

Place a large tablespoon of sweet potato filling in center of dough (half-moon shape) and press edges closed with a fork. Wet edges to help seal.

Fill skillet 1" full of oil, preheat, then add butter. Carefully add pies to skillet. Flip when brown and roll in (or sprinkle) with cinnamon sugar while still warm. Place on a cookie cooling rack.